| DEPARTMENT OF HEALTH                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | CIT        | Y OF TITUSV                   | CITY OF TITUS                                                 |                                                          |         |          |            |         |                              | ns Violations                         | Date                            | 1/15/       | Ī   |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|-------------------------------|---------------------------------------------------------------|----------------------------------------------------------|---------|----------|------------|---------|------------------------------|---------------------------------------|---------------------------------|-------------|-----|
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  The in compliance OUT* and in compliance states (IN, OUT, NO, NA) for each numbered term  The in compliance OUT* and in compliance (IN, OUT, NO, NA) for each numbered term  The in compliance OUT* and in compliance NO and coeseed. In A a not specificable  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Compliance Status  Potentially Hazardous Food Time/Temperature  Potentially Hazardous Food Time/Temperature  Potentially Hazardous Food Time/Temperature  In Nouth Compliance Status  Compliance Status  Potentially Hazardous Food Time/Temperature  Potentially Hazardous Food Time/Temperature  In Nouth Compliance Status  In Nouth No. Proper cooling time & temperatures  In Nouth No. Proper dead time time time time time time time time                                                                                                                                                                                                                                                                                                                                                                                                                                                                                      |            |                               |                                                               |                                                          |         |          |            |         |                              | Time In / Out                         | ,                               |             |     |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered term IN = in compliance CUT = moit in compliance (IV) = moit i |            | shment                        | 14                                                            | Location 425 Ca                                          | Qr/     | <u> </u> | <i>f</i>   | De      |                              |                                       | Phone                           |             |     |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered term IN = in compliance CUT = moit in compliance (IV) = moit i |            | <del></del>                   | -                                                             | Permit/Holder                                            | Puri    | oose     | of Ins     | pection | n                            | Est Type                              | Risk Category                   |             |     |
| Critic designated compliance status (IV, OUT, NO, NA) for each numbered term  Compliance QUT = not to morphisme: N/O = not observed N/A = not applicable  Compliance Status  Demonstration of Knowledge  Demonstration of Knowledge  Cost R  Compliance Status  Occ R  Compliance Status  Occ R  Compliance Status  Occ Compliance Status  Occ Compliance Status  Occ Compliance Status  Occ R  Compliance Status  Occ III N OUT NA NO  IN OUT |            |                               | FOODBOR                                                       |                                                          |         |          |            |         |                              | H INTERVENT                           | TIONS                           |             |     |
| Compliance Status                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              |            | Circle designa                | ted compliance status (II                                     | N, OUT, N/O, N/A) for ea                                 | ach nui | mbere    | d item     | 1       |                              | Mark "X" in a                         | ppropriate box for COS an       |             |     |
| Demonstration of Knowledge  In Nour Cardication by accredited program, complaine with Code, or correct responses Employee Health Code, and code Responses Employee Health Code, and code Responses Em | IN         |                               |                                                               | ce N/O = not observe                                     |         |          | ot app     | licable |                              |                                       |                                 |             |     |
| IN OUT   Certification by accredited program, complained with Code, or correct responses   16   IN OUT N/A N/O   Proper cooking time & temperatures                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |            |                               |                                                               | nowledge                                                 |         |          |            |         |                              |                                       |                                 | ture        |     |
| Employee Health  Employee Health  Employee Health  In OUT MA N/O  Proper releating proc for hot holding  Employee Health  In OUT MA N/O  Proper cloning time & temperatures  In OUT MA N/O  Proper cloning time & temperatures  20 IN OUT MA N/O  Proper either, time & temperatures  21 IN OUT MA N/O  Proper either, time & temperatures  22 IN OUT MA N/O  Proper either, time & temperatures  23 IN OUT N/A N/O  Proper either, time & designation  Cond Hyrainier Practices  24 IN OUT N/A N/O  Proper either, time & designation  No discharge from eyes, nose, and mouth  Preventing Contamination by Hands  IN OUT N/A  No bare hand contact with RTE food or approved alternation mental property followed accessible  IN OUT N/A  In OUT N/A  No bare hand contact with RTE food or approved alternation mental property followed accessible  IN OUT N/A  Adequate handwashing facilities supplied & accessible  IN OUT N/A  No bare hand contact with RTE food or approved sources  IN OUT N/A  Adequate handwashing facilities supplied & accessible  IN OUT N/A  Prod distance imported founds used; prohibited foods not offered  Approved Sources  13 IN OUT N/A  Prod distances approved benefits, stored & used  Continual  In OUT N/A  Prod distances approved benefits, stored & used  Controlland  In OUT N/A  Prod distances approved benefits, stored & used  Controllance with Approved benefits, stored & used  Controlland  In OUT N/A  Proper disposation of returned, previously served, reconsistions of returned, previously served, reconsistioned & unsafe food  In OUT N/A  Proper disposation of returned, previously served, reconsistioned & unsafe food  Controlland  In OUT N/A  Proper disposation of returned, previously served, reconsistioned & unsafe food  Controlland  In OUT N/A  Proper disposation of returned, previously served, reconsistioned & unsafe food  Controlland & proper served disposation for returned with a proper served benefits of the proper served with respect to the proper served benefits of the proper served with respect to the proper served ben | _          |                               |                                                               |                                                          |         |          | 16         |         | _                            |                                       |                                 |             |     |
| IN OUT   Management awareness; policy present   19   N OUT N/A N/O   Proper that holding temperatures                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          | L<br>      | IN OUT                        |                                                               |                                                          |         |          | 17         |         |                              | <del></del>                           |                                 |             |     |
| IN OUT Proper use of reporting, restriction & exclusion  Good Hygienic Practices  IN OUT N/A N/O Proper edite marking & disposation  IN OUT N/A N/O Proper alter marking & disposation  The suppose of the proper was a control of the proper was a control of the part of the |            |                               |                                                               |                                                          |         |          |            |         |                              |                                       |                                 |             |     |
| IN OUT N/O   Proper eating, testing, dinning, or tobacco use   22 IN OUT N/A N/O   Proper date marking & disposition                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |            |                               |                                                               |                                                          |         |          | -          |         |                              |                                       | <del>_</del> :                  |             | _   |
| IN OUT IN/O No discharge from eyes, nose, and mouth Preventing Contamination by Hands  IN OUT IN/O Hands clean & properly washed IN OUT IN/A No bare hand contact with RTE foods or approved alternate method properly followed and washed and washed from approved alternate method properly followed and washed and washed from approved alternate method properly followed accessible  Acceptable handwashing facilities supplied & 24 IN OUT IN/A Acceptable handwashing facilities supplied & 24 IN OUT IN/A Pasteurized foods used; prohibited foods not offered  Approved Sources  IN OUT IN/A Food additives: approved & properly used IN OUT IN/A Food of received at proper temperature  25 IN OUT IN/A Food of on doctoridion, sefe & unadulterated IN OUT IN/A Pasteurized foods used; prohibited foods notifiered  Conformance with Approved Procedures  Required records availables: estellated tags, parasite destruction  31 IN OUT IN/A Food separated & protected IN OUT IN/A Food contract surfaces: cleaned & sanitized IN OUT IN/A Food contract surfaces: cleaned & sanitized IN OUT IN/A Food contract surfaces: cleaned & sanitized IN OUT IN/A Food contract surfaces: cleaned & sanitized IN OUT IN/A Food contract surfaces: cleaned & sanitized IN OUT IN/A Food contract surfaces: cleaned & sanitized IN OUT IN/A Food separated & protected  COOD RETAIL PRACTICES Good Reali Practices are preventative measures to course the add floor of pathogens, chemicals and physical objects into foods.  **X" in box if numbered kem is not in compliance Mark "X" in appropriate box (or COS and/or is COS scornected on sate during inspection. Rereaset vold on the same properly stored and water  Safe Food and Water  **X" in box if numbered kem is not in compliance Mark "X" in appropriate box (or COS and/or is COS scornected on sate during inspection. Rereaset vold on the same properly stored and water is control in decided and properly stored and water is control in decided and properly stored.  **Y" in box if numbered kem is not in compliance Mark "X" in appropriate bo |            | 11 001                        |                                                               |                                                          |         |          |            |         | <del></del>                  | <u> </u>                              | <u> </u>                        |             |     |
| Preventing Contamination by Hands IN OUT N/O In Ands clean & property washed IN OUT N/A N/O In Ands clean & property washed IN OUT N/A N/O IN OUT N/A N/O IN OUT AND N/O IN OUT AND AND Adequate handwashing facilities supplied & accessible Approved Sources  Approved Sources  Approved Sources  Approved Sources  IN OUT N/A N/O IN OUT Food obtained from approved source  O IN OUT N/A N/O Food received at proper temperature  IN OUT N/A N/O Food received at proper temperature  IN OUT N/A N/O Food in good condition, see & unadulterated  IN OUT N/A N/O Food additives: seppreved & properly used  IN OUT N/A N/O Food additives: seep proved & properly used  IN OUT N/A N/O Food additives: seep proved & properly used  IN OUT N/A N/O Food additives: seep proved & properly used  Conformance with Approved Procedures  Conformance with Approved Procedures  Conformance with Approved Procedures  IN OUT N/A N/O Food separated & procected  Conformance with Approved Procedures  IN OUT N/A Food-contact surfaces: cleaned & sanitized  IN OUT N/A Food-contact surfaces: cleaned & sanitized  IN OUT N/A Food-contact surfaces: cleaned & sanitized  Contributing factors of foodborne illness or injury. Public Health Interventions control measures to prevent foodborne illness or injury. Served, reconditioned & unsafe food  Cook Real Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  Cook Real Practices are preventative measures to control the addition of pathogens, chemicals and physical closers in foods.  Cook Real Practices are preventative measures to control the addition of pathogens, chemicals and physical closers into foods.  Cook Real Practices are preventative measures to control the addition of pathogens, chemicals and physical closers into foods.  Cook Real Practices departed the property stored.  Cook Real Practices departed the property stored.  Cook Real Practices departed the property stored.  Cook Real Practices departed the property departed the property stored.  Coo | }          | IN OUT N/O                    | Proper eating, tasting, di                                    | rinking, or tobacco use                                  |         |          | 22         | IN OU   | JT N/A N/C                   | Time as pub                           | olic health control; proc & r   | ec          |     |
| IN OUT N/O Hands clean & properly washed  No bare hand contact with RTE foods or approved alternate method properly followed accessible  Adequate handwashing facilities supplied & accessible  Approved Sources  Approved Sources  Approved Sources  Approved Sources  IN OUT N/A N/O  IN OUT Food obtained from approved source  IN OUT Food obtained from approved source  IN OUT N/A N/O  IN OUT Food obtained from approved source  IN OUT N/A N/O  IN OUT Food obtained from approved source  IN OUT N/A N/O  IN OUT N/A N/O  Required records available: shelistick tags, parsets destruction  Protection from contamination  IN OUT N/A N/O  IN OUT N/A Food separated & protected  IN OUT N/A Food separated & protected  IN OUT N/A Food separated & analyzed  IN OUT N/A Food separated & protected  IN OUT N/A Food separated & prote |            |                               |                                                               |                                                          |         |          |            |         | -                            | Consume                               | er Advisory                     |             |     |
| No UT N/A N/O Adequate hand contact with RTE foods or approved alternate method properly followed accessible Approved alternate method properly followed accessible Approved Sources  Approved Sources  IN OUT   Food obtained from approved source   25   IN OUT N/A   Food additives: approved & properly used   Touch substances properly identified, stored & lace   IN OUT N/A   Food additives: approved & properly used   Touch substances properly identified, stored & lace   IN OUT N/A   Food additives: approved & properly identified, stored & lace   IN OUT N/A   Food additives: approved & properly identified, stored & lace   IN OUT N/A   Food additives: approved & properly identified, stored & lace   IN OUT N/A   Food in good condition, safe & unadulterated   Conformance with Approved Procedures   IN OUT N/A   Required records available: shellstock tags, parasite destruction   Protection from contamination   Protection f | <b>,</b>   |                               |                                                               | *                                                        |         |          | 23         | IN OU   | T N/A                        | Consumer a                            | dvisory provided for raw or     |             | -   |
| Agrenate handwashing facilities supplied & accessible  Approved Sources  Chemical  Food additives: approved source  Approved Sources  Chemical  Food additives: approved a property used  IN OUT N/A N/O  IN OUT Food in good condition, safe & unadulterated  IN OUT N/A N/O  Required records available: shelistock tags, parasite destruction  Protection from contamination  IN OUT N/A Food separated & protected  IN OUT N/A Food separated & protected  IN OUT N/A Food-contact surfaces: cleaned & sanitized  IN OUT N/A Food-contact surfaces: cleaned & sanitized  IN OUT N/A Food-contact surfaces represent the control of saving and the saving | ,          | IN OUT N/A N/O                |                                                               |                                                          |         |          |            |         | H                            |                                       |                                 |             |     |
| Approved Sources Food bitalized from approved source  IN OUT N/A N/O Food received at proper temperature  IN OUT Food in good condition, safe & unadulterated IN OUT Food in good condition, safe & unadulterated IN OUT Food in good condition, safe & unadulterated IN OUT Food in good condition, safe & unadulterated IN OUT N/A N/O Required records available: shellstock tags, paraste destruction Protection from contamination IN OUT N/A Food separated & protected IN OUT N/A Food-contact surfaces: cleaned & sanitized IN OUT N/A Food-contact surfaces: cleaned & sanitized IN OUT Proper disposition of returned, previously served, reconditioned & unsafe food  GOOD RETAIL PRACTICES  Good Feetall Practices are proventative measures to control the addition of pathogens, chemicals and physical objects into foods.  Safe Food and Water  Safe Food and Wat | 3          | IN OUT                        | Adequate handwashing f                                        |                                                          | -       |          | 24         | IN OU   | T N/A                        |                                       | foods used; prohibited foo      | đs          | _   |
| 1 IN OUT N/A N/O Food received at proper temperature 2 IN OUT N/A N/O Food in good condition, safe & unadulterated 2 IN OUT N/A N/O Required records available: shellstock tags, parasite destruction Protection from contamination 3 IN OUT N/A N/O Food separated & protected 1 IN OUT N/A Food separated & protected 2 IN OUT N/A N/O Food separated & protected 3 IN OUT N/A Food-contact surfaces: cleaned & sanitized 3 IN OUT N/A Food-contact surfaces: cleaned & sanitized 4 IN OUT N/A Food-contact surfaces: cleaned & sanitized 5 IN OUT Proper disposition of returned, previously served, reconditioned & unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  Repeat viol for the path of the property of the path of the path of the property of the path of the property of the path of the property of the property of the path of the path of the property of the property of the property of the property of the path of the property of the property of the property of the path of the property of the property of the property of the property of the path of the property of the prop |            |                               |                                                               | ces                                                      |         | )        |            |         |                              |                                       | emical                          |             |     |
| IN OUT N/A N/O   Food received at proper temperature   26   IN OUT N/A   used   Conformance with Approved Procedures                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           | )          | IN OUT                        | Food obtained from ap                                         | proved source                                            |         |          | 25         | IN OU   | T N/A                        |                                       |                                 |             |     |
| 2 IN OUT N/A N/O Required records available: shellstock tags, parasite destruction  Protection from contamination  3 IN OUT N/A Food separated & protected  4 IN OUT N/A Food separated & protected  5 IN OUT Proper disposition of returned, previously served, reconditioned & unsafe food  COOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  Safe Food and Water  Cos R  Safe Food and Water  Water & kee from approved source  Water & kee from approved source  Variance obtained for specialized processing methods  Proper cooling methods used; adequate equipment for temperature control  Proper cooling methods used; adequate equipment for temperature control  Proper objects into foods.  Single-use & single-service articles: properly stored & used  Gloves used properly  Proper use of Utensils  Proper cooling methods used; adequate equipment for temperature control  Proper cooling methods used  Proper cooling methods used  Approved thawing methods used  Approved thawing methods used  Prod Identification  Food Identification  Properly labeled; original container  Food Identification  Properly labeled; original container  Provention of Food Contamination  Propersonal cleaning in revented during prep, storage & display  Propersonal cleaning in prevented during prep, storage & display  Wilping cloths: properly used & stored  Wilping cloths: properly used & stored                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    | 0          | IN OUT N/A N/O                | Food received at prope                                        | er temperature                                           |         |          | 26         | IN OU   | T N/A                        |                                       | nces properly identified, store | :d &        |     |
| parasite destruction  Protection from contamination  3 IN OUT N/A Food separated & protected  4 IN OUT N/A Food-contact surfaces: cleaned & sanitized  5 IN OUT  Proper disposition of returned, previously served, reconditioned & unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  TK "X" In box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat vol.  To safe Food and Water  Safe Food and Water  Proper Use of Utensils  Pasteurized eggs used where required  Water & kice from approved source  Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used; adequate equipment for temperature control  Proper disposition of robot holding  Approved thawing methods used  Approved thawing methods used  Approved thawing methods used  Food Identification  Prevention of Food Contamination  Food Jensel's control  Proper collanding contamination  Prevention of Food Contamination  Prevention o |            |                               |                                                               |                                                          |         |          | Compliance |         |                              |                                       |                                 |             |     |
| Risk factors are improper practices or procedures identified as the most prevacional property of incompliance in property served, reconditioned & unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Rerepeat viol.  The proper disposition of returned, previously served, reconditioned & unsafe food  GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods. Rerepeat viol.  The proper use of Utensils  Proper use of Utensils, equip & linens; properly stored, dried & handled  The utensils, equip & linens; properly stored, dried & handled  The utensils, equip & linens; properly stored & used  Food Temperature Control  Proper cooling methods used; adequate equipment for temperature control  Plant food properly cooled for hot holding  Approved thawing methods used  Approved thawing methods used  Approved thawing methods used  Approved thawing methods used  Food Identification  Physical Facilities  Prevention of Food Contamination  Sewage & waste water properly disposed  Insects, rodents & animals not present; no  unauthorized persons  Contamination prevented during prep, storage & display  Food Retail Practices  Food Prevention of Food Contamination  Sewage & waste water prope | 2          | IN OUT N/A N/O                | parasite destruction                                          |                                                          |         |          | 27         | IN OU   | I N/A                        | process, & I                          | HACCP plan                      |             | _   |
| A IN OUT N/A Food-contact surfaces: cleaned & sanitized Proper disposition of returned, previously served, reconditioned & unsafe food  GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  R=repeat viol.  Cos R  Safe Food and Water  Safe Food and Water  Base Pasteurized eggs used where required Water & ice from approved source  Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Proper cooling methods used Approved thawing methods used Thermometers provided & accurate Prood Temperature Control Prood Temperature Control Plant food properly cooled for hot holding Thermometers provided & accurate Prood Identification Prood Temperature Control Prood Temperature Control Prood Temperature Control Plant food properly cooled for hot holding Food Identification Provention of Food Contamination Proof Identification Prevention of Food Contamination Proof Identification Prevention of Food Contamination Sewage & waste water properly disposed Contamination prevented during prep, storage & display Food Temperature control of Food Contamination Food Contamination prevented during prep, storage & display Food Temperature control of Food Contamination Food Identification Prevention of Food Contamination Food Identification Prevention of Food Contamination Food Identification Prevention of Food Contamination Food Contamination Prevented during prep, storage & display Food Temperature Control Food Temperature Control | 3          |                               |                                                               |                                                          |         |          | Ris        | k facto | procedures identified as the | e most pre                            | .va                             |             |     |
| GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  Rerepeat viol.  Cos R COS=corrected on-site during inspection Rerepeat viol.  Cos R COS=correct |            | IN OUT N/A                    |                                                               |                                                          |         |          |            |         | ig factors of                | foodborne illness                     | s or injury. Public Health In   | terventions |     |
| Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  R                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            | L <b>5</b> | IN OUT                        |                                                               |                                                          |         |          |            |         | controllin                   | casaros to prove                      |                                 |             |     |
| Safe Food and Water  Refeped violation of Food Identification  Food Identification  Food Identification  Food Identification  Food Identification  Food October Spreyends and Insects, rodents & animals not prevented on storage and insects, rodents & animals not prevented on storage and insects, rodents & animals not present; no unauthorized persons  Cos R  Refeped violatic of Reference on Reference of Refe |            |                               | and Date (I Date of Land and Land                             | GO                                                       | OD R    | ETAI     | L PR       | ACTIC   | ES                           | amicale and physi                     | cal objects into foods          |             |     |
| Safe Food and Water Proper Use of Utensils Pasteurized eggs used where required Water & ice from approved source Variance obtained for specialized processing methods Food Temperature Control Proper cooling methods used; adequate equipment for temperature control Plant food properly cooled for hot holding Approved thawing methods used Temperature control Proper cooling methods used Approved thawing methods used Thermometers provided & accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents & animals not present; no unauthorized persons Contamination prevented during prep, storage & display Wiping cloths: properly used & stored  Physical Facilities properly disposed; facilities maintained & clean Physical facilities: properly disposed; facilities maintained & clean Physical facilities properly disposed; facilities maintained & clean Physical facilities properly disposed; facilities maintained & clean Physical facilities maintained & clean                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | ark        | GC<br><b>X"</b> in box if num | bod Retail Practices are p<br>bered item <b>is not</b> in cor | reventative measures to<br>mpliance <b>Mark "X"</b> in a | approp  | riate t  | ox for     | COS ar  | nd/or R <b>C</b> (           | <b>DS</b> =corrected on               | -site during inspection R       | =repeat vic | ola |
| Pasteurized eggs used where required Water & ice from approved source Utensils, equip & linens: properly stored, dried & handled Gloves used properly  Proper cooling methods used; adequate equipment for temperature control Plant food properly cooed for hot holding Approved thawing methods used Thermometers provided & accurate Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents & animals not present; no unauthorized persons Contamination prevented during prep, storage & display Personal cleanliness Wiping cloths: properly used & stored Water & installed, maintained & clean Physical Facilities: properly disposed; facilities maintained Physical facilities: properly disposed; facilities maintained Physical facilities installed, maintained & clean                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |            |                               |                                                               |                                                          | cos     | R        |            |         |                              |                                       |                                 | COS         | )S  |
| Water & ice from approved source  Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used; adequate equipment for temperature control  Plant food properly cooed for hot holding  Approved thawing methods used  Thermometers provided & accurate  Food Identification  Food Injudical Facilities  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Water & ice from approved & handled  Single-use& single-service articles: properly stored & used  Gloves used properly  Utensils, equip & linens: properly stored, dried & handled  Single-use& single-service articles: properly stored & used  Gloves used properly  Utensils, equip & linens: properly stored & used  Gloves used properly  Utensils, equip & linens: properly stored & used  Gloves used properly  Utensils, equip & linens: properly stored & used  Gloves used properly  Utensils, equip & linens: properly stored & used  Gloves used properly  Utensils, equip & linens: properly stored & used  Utensils, equip & linens: properly stored & used  Utensils, equip & linens: properly stored & used  Gloves used properly  Utensils, equip & linens: properly stored & used  Utensils, equip & linens: properly devices properly designed.  Source A |            |                               |                                                               |                                                          |         |          | 44         |         | In use utano                 | · · · · · · · · · · · · · · · · · · · |                                 |             |     |
| Variance obtained for specialized processing methods  Food Temperature Control  Proper cooling methods used; adequate equipment for temperature control  Plant food properly cooed for hot holding  Approved thawing methods used  Thermometers provided & accurate  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Personal cleanliness  Personal cleanliness  Wiping cloths: properly used & stored  Variance obtained for specialized processing methods  Gloves used properly  Utensils, Equipment and Vending  Utensils, Equipment and Vending  Utensils, Equipment and Vending  Utensils, Equipment and Vending  Variance obtained vending  Variance obtained vending  Utensils, Equipment and Vending  Variance obtained vending  Variance single-service articles: properly desposed (assignment)  Southers is a properly desposed of the total vending prep, storage & display  Toilet facilities: properly constructed, supplied & cleaned  Physical facilities installed, maintained & clean                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |            | <del>l 1</del>                |                                                               |                                                          |         |          |            |         |                              |                                       |                                 | d           | _   |
| Proper cooling methods used; adequate equipment for temperature control  Plant food properly cooed for hot holding  Approved thawing methods used  Approved thawing methods used  Thermometers provided & accurate  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Personal cleanliness  Food groperly used & stored  Physical Facilities  Sewage & waste water properly disposed; facilities installed, supplied & cleaned  Food groperly used & stored  Physical Facilities  Food water available; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied & cleaned  Garbage & refuse properly disposed; facilities maintained  Physical facilities installed, maintained & clean                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |            |                               | ce obtained for specialize                                    | d processing methods                                     |         |          |            |         |                              |                                       | icles: properly stored & us     | ed          |     |
| temperature control  Plant food properly cooed for hot holding  Approved thawing methods used  Approved thawing methods used  Thermometers provided & accurate  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Personal cleanliness  Food & non-food contact surfaces clean animals not present; no unauthorized persons  Food Identification  Food Identification  Physical Facilities  Hot & cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied & cleaned  Garbage & refuse properly disposed; facilities maintained  Wiping cloths: properly used & stored  Wiping cloths: properly used & stored  Food & non-food contact surfaces cleanable, properly designed, constructed & used: test strips  Non-food contact surfaces cleanable, properly  Non-food contact surfaces cleanable,  |            | Proper                        |                                                               |                                                          |         |          | 44         |         |                              |                                       |                                 |             |     |
| Plant food properly cooed for hot holding  Approved thawing methods used  Approved thawing facilities: installed, maintained, used: test strips  Approved thawing methods used  Approved thawing methods used  Approved thawing methods used  Approved thawing methods used  Approved thawing methods used: test strips  Approved thawing facilities: installed, maintained, used: test strips  Approved thawing methods used: test strips  Approved thawing facilities  Physical Facilities: installed, maintained & clean  Approved thawing methods used: test strips  Approved thawing facilities: installed, maintained, used: test strips  Approved thawing methods used: test strips  Approved thawing facilities: installed, maintained, used: test strips  Approved thawing faci | 31         |                               |                                                               |                                                          |         |          | 1          |         |                              |                                       |                                 |             |     |
| Thermometers provided & accurate  Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Personal cleanliness  Personal cleanliness  Wiping cloths: properly used & stored  Physical Facilities  Sewage & water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied & cleaned  Garbage & refuse properly disposed; facilities maintained  Physical Facilities  Physical Facilities  Physical Facilities                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 32         | Plant f                       | ood properly cooed for h                                      | ot holding                                               |         |          | 45         |         |                              |                                       |                                 |             |     |
| Food Identification  Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Physical Facilities  Hot & cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied & cleaned  Garbage & refuse properly disposed; facilities maintained  Physical facilities installed, maintained & clean                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                     |            | <del></del>                   |                                                               |                                                          |         |          |            |         |                              |                                       | ·                               | 15          |     |
| Food properly labeled; original container  Prevention of Food Contamination  Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Hot & cold water available; adequate pressure  Plumbing installed; proper backflow devices  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied & cleaned  Garbage & refuse properly disposed; facilities maintained  Physical facilities installed, maintained & clean                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               | 34         | Therm                         |                                                               |                                                          |         |          | 4/         |         | Non-rood Co                  |                                       |                                 |             |     |
| Insects, rodents & animals not present; no unauthorized persons  Contamination prevented during prep, storage & display  Personal cleanliness  Wiping cloths: properly used & stored  Sewage & waste water properly disposed  Toilet facilities: properly constructed, supplied & cleaned  Garbage & refuse properly disposed; facilities maintained  Physical facilities installed, maintained & clean                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 15         | <u> </u>                      | roperly labeled; original                                     | container                                                |         |          |            |         |                              |                                       |                                 |             | _   |
| unauthorized persons  Contamination prevented during prep, storage & display  Personal cleanliness  Personal cleanliness  Wiping cloths: properly used & stored  Sewage & waste water properly disposed  Tollet facilities: properly constructed, supplied & cleaned  Garbage & refuse properly disposed; facilities maintained  Physical facilities installed, maintained & clean                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |            |                               |                                                               |                                                          |         |          |            |         |                              |                                       |                                 |             |     |
| Personal cleanliness  52 Garbage & refuse properly disposed; facilities maintained Wiping cloths: properly used & stored  53 Physical facilities installed, maintained & clean                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 | 36         | unauth                        | norized persons                                               |                                                          | -       | ļ        | ļ          |         |                              |                                       | · '                             |             |     |
| 39 Wiping cloths: properly used & stored 53 Physical facilities installed, maintained & clean                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |            |                               |                                                               | prep, storage & display                                  | +       |          |            |         |                              |                                       |                                 |             |     |
|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |            |                               |                                                               |                                                          |         |          | _          |         |                              |                                       |                                 |             | _   |
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|              | TMENT OF HE      |                                          |                                         | Y                                     | IN                 | Date       |                      |   |
| Establishm   | ent              |                                          | Address/City/State/Zi                   | p Code                                |                    | Phone      | ·                    | _ |
|              |                  |                                          |                                         |                                       |                    |            |                      |   |
|              |                  |                                          | TEMPERATUI                              | RE OBSERVATIONS                       |                    |            |                      |   |
| Item/L       | ocation.         | Тетр                                     | Item/Location                           | Temp                                  | Item/Loc           | cation     | Temp                 |   |
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|              |                  |                                          | OBSERVATIONS AN                         | D CORRECTIVE ACTIO                    | NS                 |            |                      |   |
| Item         | Violations       | cited in this report i                   | must be corrected within t              | the time frames below, or             | as stated in secti | ons 8-405. | 11 of the food code. |   |
| Number       | D                |                                          |                                         |                                       |                    |            |                      |   |
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|              | . VJ             | , ,                                      |                                         |                                       |                    |            |                      |   |
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| Person in Ch | narge (Signature | e) The                                   | mes tres                                | •                                     |                    | Date:      | 1/15/18              |   |
|              |                  | $\overline{\mathcal{D}}_{\infty}$        | $\sim x^{f}$                            | · · · · · · · · · · · · · · · · · · · |                    |            | 1/15/18              | _ |
| Tananatau (C | Samatuu.         | MANNE                                    |                                         |                                       |                    | - 11       | 15718                |   |
| Inspector (S | ignature)        |                                          | _//                                     |                                       |                    | Date:      | ·- / · -             |   |